

Blacksmith Cellars
2018 Cabernet Sauvignon, Oakville Reserve, Napa Valley

Composition: 84% Cabernet Sauvignon
10% Merlot
4% Cabernet Franc
2% Petite Verdot

Harvest: September 15th-30th 2018
Sugar: 25.1-26.4 Brix
Total Acid: 0.62
PH: 3.65

Alcohol: 15.1% by Vol

Aging: 100% French Oak

Vineyard: The Cabernet Sauvignon for the Oakville Reserve is sourced from an estate vineyard located on the Western slopes of Oakville in Napa Valley. This region is famed for its Bordeaux varietals and the farming of this vineyard is held to the highest standards producing less than 3 tons to the acre.

Cellar Practices and Winemaking: All of our fruit is hand picked and hand sorted at the winery before crushing to ensure the purest expression of the Cabernet Sauvignon character. The Cabernet is cold soaked before fermentation for three to four days to extract color and flavor without any harsh or dry tannins. The wine is then aged for 22 months in 100% French oak to bring complexity and finesse to the blend.

The Wine: Big and rich out of the gate, the Oakville Cabernet Sauvignon ticks all of the boxes for big and bold Napa Valley Cabernet while reigning in the structure just enough to make it approachable now. Dense and rounded from start to finish, this effort exhibits a fine sense of fruity substance and depth without running afoul of astringency. The wine displays the tannin and requisite structure to reward five years of cellaring, but it wears its richness on its sleeve, and its nicely stated mix of black cherries, cassis, cola and creamy oak is certain to tempt earlier drinking.